

SWEET TEA JULEPS

INGREDIENTS

- Pitcher of freshly brewed tea
 - 1 cup sugar + more for sweetening tea
 - ½ bunch fresh mint leaves, divided
 - ½ tsp. lemon zest
 - 1 lemon, halved
 - 2 lemons, cut in wedges
 - Shaved ice
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PREPARATION

Makes: Ten 8-oz. portions

Prepare: Brew tea and while still hot, add sugar to desired sweetness; cool. Refrigerate at least 3 hours. Combine 1 cup sugar, mint and lemon zest in bowl of food processor and pulse 30 seconds.

Serve: Place flavored sugar on serving plate. Using glasses reminiscent of julep cups, rub rim of each with half a cut lemon. Invert glasses onto flavored sugar and coat rim of each. Place a large sprig of mint and a wedge of lemon in each glass. Carefully fill each glass with shaved ice, then add sweetened tea. Garnish with mint sprig and lemon wedge.

Recipe by Chef Gerry Klaskala

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